

The Woman's Page of The Times-Dispatch

A Long Time Ago

Once upon a time and a long time ago it was springtime. All the little crocuses poked their little buds up out of the ground and you went out in the slush quite happily without your rubber boots. Everywhere people were talking hats and dresses in the back yard, while a careful relative called facts from the window about cold and influenza. By the way, one wonders if it can be spring in England, since the latest news budget from the other side has the dowager queen in bed with influenza? Though queens seldom dig in backyards, it's always an Italian garden with a percola and fountain full of goldfish and attendant gardeners, and two or three second best gardeners. I don't suppose she ever lost the trowel or sat on a flower pot and counted the procession of fishing worms, though I believe she does churn and very nicely, too.

But it was such a long time ago since the last spring and you talked and dug in the back yard. So long that the winter seems never ending and the sweet little puffs this old February wind has been blurring with merely serve to rouse the longing. One wants to hear the sound of the hurdy-gurdy come in through the open window and recklessly throw your pennies that were intended to buy lace down to a moth-eaten monkey. Of course, he always puts his hat on backwards and dances a wiggly, wobbly little dance up and down when the man pulls the string, and he is an awfully stupid, silly, little animal and the tunes are very old, but you don't care. Spring is coming. At least it was last year.

A long time ago was it only last year-does of women were hat-hunting. Searching the shops; trying on everything from a water-cooler to your friends old one by mistake, and coming home again empty handed. All sorts of persuasive persons came to town just for a day. In the language of the poet, that was an "opening," and such a creature it was that warbled in your ear like the old siren she was. "You just ought to see it from this side. It's too stunning for anything." And the worst of it is that you believed her and bought the old hat at a ridiculous price. You went happily home with your purchase under your arm and joy in your heart since your spring search was over and the comments of the family circle not yet begun.

There are daffodils in the flower shops and every now and then a mild sunny day, but it seems 1900 centuries since spring was here last. One wants to feel sluggish and sleepy and spend hours in daffy plants reading poetry. What is a cold in the head, but a cold in the head, after all? Yesterday I found some silly old lilac bushes out in the yard trying with all their might to come out, if only a little bit, and one maple tree in all red and puffy with buds, perhaps in a little bit it will be here, the days of sunshine and soft skies and happy hearts.

BRENT WITT.

For the Middle-Aged Woman.

The woman whose hair has started to turn gray often faces a problem regarding dress. Her complexion, which has lost the soft tints of youth, should be consulted.

The fair woman may find that her delicately colored skin has become rather florid. The fresh coloring of the dark woman may have faded altogether.

Laces of the cream and old ivory tints should be used instead of white. For indoor wear, the skirts with long flowing lines are charming.

With silver hair a shade of silver gray to tone with the hair is effective. In fact, gray is always a safe color for the woman who is past her first youth.

Soft tones of mauve and amethyst are attractive colors, suitable for the dressy gowns. Old rose also may be worn.

These gowns should be fashioned from simple materials, which fall into graceful folds. Velvet, crepe de chine, mouseline de soie and soft silks of endless variety are suitable.

Gown made from these materials always look well, even if the wearer has grown rather stout with increasing years.

The Picture Salad.

A salad good to view is made of cooked mushrooms, three truffles, cucumbers peeled and cut in slices, tomatoes with seeds removed, all moistened with mayonnaise cream, flavored with a little of the pulp of the orange and a few drops of lemon juice. Oranges halved and scooped out form baskets for the salad, with strips of peeled for handles.

The salad is decorated with slices of Spanish onion cut in half, each half being filled in with a piece of tomato.

The dressing for salad is, of course, a subject in itself. Some people do not like vinegar—then lemon juice should be used. Some do not like oil, and cream must be substituted. One teaspoonful of lemon juice to two of cream is the proportion used for cream dressing. If vinegar is used it should be the best. In salad countries where they grow the vine the real vinegar—vine-algre (sour wine)—is used.

White Shoes.

White shoes for ladies, misses and children have come to stay. They are made of white buck skin leather, white duck and other fabrics in high-grade wools, tucks and McKays, says the Hilde and Leather Magazine. One of the greatest problems in the manufacture of white shoes is to find some way to get the work through the factory without being damaged by stains or dirt. Some manufacturers use a covering of paper, while others use cloth coverings. In the use of cloth coverings, by carefully taking them off they can be used several times, whereas the paper cover is used only once and thrown away. Some manufacturers are painting the racks, tables and benches all white, and do not use any covering at all, while other shops have their workmen use white canvas gloves and plenty of French chalk on them when handling white work.

Thinking into consideration the fact that it is only the tops or uppers that are soiled in the work, which is done by the workman's hands, the idea of the canvas gloves well chalked seems to be a good one. It is almost impossible for the workman to keep his hands clean running the various machines, which are bound to be oily and dirty, and the operator would waste much time if he stopped to wash his hands each time after using the machine. If white gloves were used and the shoes set on the sole each time instead of being laid on the side or upper it would seem to be the most economical way of handling white goods through the shop.



GRACEFUL MODELS FOR VOILE, FOULARD, POPLIN AND ROUGH SILK.

L'Art de la Mode

New Gowns

The dressmakers who have flocked to Paris, as the Mecca of fashion, from New York, London, Berlin, Vienna, St. Petersburg, and South America, had their first view of the coming spring fashions recently, when they were admitted to the great dressmaking salons in the Rue de la Paix, the Boulevard des Capucines, and the Boulevard Haussmann.

Owing to the ruthless manner in which new ideas have been stolen in the past, a most rigorous supervision was exercised over the private view, only those furnished with credentials being admitted.

The Louis XVI. pattern dress was evidence everywhere. The new model, however, is not the historical costume, generally known by that name. The pattern consists of a kind of gauzy mass of tulle, and is cut slightly defined. The skirts cling about the figure, but are very wide round the feet, then in the back. The straight line is discernible in all the recent tightfitting fashions, disappearing in favor of a spiral effect.

A third style in robes is a deep slash running from the ankle well up the gown, the slash being filled in with lace, mouseline de soie, or tulle. No underskirts are worn with these frocks. Shot taffeta is rarely seen in the new evening robes, its employment being practically confined to afternoon and tailor-made dresses.

The early Louis XVI. dress worn by Mlle. Cécile Sorel, the actress of the Comedie Francaise, last year at her first appearance in "La Dame aux Camélias" has evoked yet another style which may triumph. This model is carried out in rich brocade made of the softest material, such as mouseline de soie trimmed with maline lace.

The "tailor-made" is entirely changed, being made in three tiers. No two jackets are alike. The material is mostly black and white striped taffeta, a new material known as silk crepe, and another new material resembling Irish poplin. Other "tailor-mades" are in three colors, trimmed with very elaborate embroidery in spiral lines.

Early Spring Blooms.

If you cut twigs from the lilac bush and put them at once in hot water, then later keep them in fresh water in a sunny window, the twigs will soon turn green and show leaf buds before the bushes outside are even in bud. The spice bush will do better, yet, for its twigs will bloom in water if kept in a sunny window.

Found Socially.

A clever woman described a certain social climber as one of those "frightened members of society." The characterization was so deliciously apt that it is worth passing on.

There are such a lot of frightened ones in the social world—men and women who are so afraid of their position that they only trust themselves to be polite to those whom they think important.

These are the women who flatter their exclusiveness. They like to hear in the paper closely flanking social leaders, and permit no obligations, business or family, to swell their visiting list with the socially negligible.

If policy demands a courtesy to some one beyond the pale, how apologetic they are! Hostesses have been guilty in their own homes of explaining the presence of a guest. One such snob said deprecatingly to a woman whose favor she courted, "I had to ask Mrs. Plank," her husband is in a business deal with my husband."

And the leader replied: "Thank you are lucky to get her. She could not come to me to-morrow, to my great regret."

The frightened ones, if they consent to talk to those who do not ask in the sunlight of their special favor, do so with wandering eyes, ready to shy at the first approach of one of their set.

They think they are being very exclusive when they are often laughed at as ill bred. For the woman of assured social position does not fear to be gracious to every one.

And the airs of the frightened ones, likewise the boasting! They fortify themselves in the social position by condescension. When they deign to be anything but coldly indifferent they patronize a style of a Dives and like throwing rich man of old, the despised Lazarus often is the better man.

The old part is that not always are the frightened ones so "frightened." Retically they should be, but there are women who by birth or breeding should be sure of themselves and their position who dislike exceedingly to be associated with any but the select few. They are too well bred not to be polite to outsiders, but they are restless.

Oh the foolishness of such fright and the narrowness! The woman of common sense, training delights in the "outsider." She may not want to become intimate with a wide circle of acquaintances, but she enjoys the casual acquaintance of all sets and all ages, dreading nothing more than the narrowness that comes with traveling in any narrow orbit.

These snobbish ones for her friendly with a clever girl, socially unknown, replied: "Thank goodness, I can afford to have the courage of my friends."

Cultures for Young Girl.

The latest in hairdressing is the Mona Lisa effect, copied in mortification from a portrait painting which was stolen from the Louvre in Paris, with the parted hair in front and the large flat knots at either side entirely covering the hair, and extending down to the neck.

The bang or fringe effect continues to be popular. Dutch effect in hairdressing has the hair parted from the forehead to the nape of the neck, with knots just covering the ears, and has inserted underneath the hair devices at the front an unusually long and heavy added piece in the form of bang extending to the eyebrows.

For semi-evening wear, there is nothing more attractive than the picture hat, which has grown very popular lately.

These little gowns are not extreme, therefore they cannot become passé. The perfect plain bodice is turned in at the neck.

A Marie Antoinette ribbon or collar and a few of lace are worn with this simple costume.

Clasped around the neck is a collar of black velvet, fastened by a buckle of cut steel, jet or brilliants.

A broad band of lace, a frill of plaited net or a broad, flat ruche provides a finish for the edge of the short sleeves.

A skirt is untrimmied and the waist line high.

Keeping the Skin Fresh

The modern girl and woman has a tough problem to solve in keeping her skin fresh. Our grandparents may not have had a beauty parlor at every corner, but they did not have soot-laden air and steam-hardened water. It covers a multitude of features, deficiencies to have a fine skin and coloring. Yet nothing is so hard to achieve—naturally or harder to keep when blessed by nature.

The modern girl, with her zeal for an open-air life and love of athletics, forgets all about her skin until it begins to go; then she is agitated and rushes into all sorts of foolishness in complexion cures.

What is needed is ordinary precaution and common sense every day. We love the dead beauties of the past, and should learn from them. They knew how to keep their looks, or their names might not now be famous. They didn't wait for professional attention, but protected their own skin.

Anne of Austria invented almond paste, and covered her arms, face and shoulders every night. Mme. Tallien used milk baths, made slightly astringent with the juice of strawberries, and the Empress Josephine had rare complexion pills made of plants from her own country and brewed in deepest secret. Evidently these philosophies were not all they should be, as Josephine's bill for rouge in one year almost made a family row.

In many families there are skin lotions handed down from one generation to another, and the women of that family are sure to be noted for their good skin. If not lucky enough to have such a lotion, every girl should find some one thing that agrees with her skin and then stick to it. There is no bigger mistake than to try every skin remedy recommended.

The girl who would keep her skin in good condition first considers her digestion. With a poor stomach a small fortune may be spent on complexion cures in vain.

Exercise is another potent complexion maker. Let the circulation grow sluggish and the skin is sure to suffer. A brisk walk every day, especially on rainy days, is worth a dozen lotions for foundation work.

Cleanliness is an essential factor in

a good skin. The badly washed face soon shows it. A vigorous scrubbing at least once a day will hurt no one if properly done. Use plenty of hot water with a pure soap, then rinse freely with cold water to tone it up and keep muscles from getting flabby.

Where water is hard, as it usually is in cities where filtration plants prevail, use a softener. This may be a special hard water soap or bags of oatmeal or almond meal.

Once thoroughly cleansed, do not use soap on the face and hands a dozen times a day. In dirty cities a temptation for frequent scrubbing is irresistible, but use a cleansing lotion instead.

An excellent one is rosewater and alcohol, mixed in the proportion of one-third alcohol and two-thirds rosewater. Wipe the skin off with this whenever dingy-looking, and no roughness will ensue.

Never economize in soap. Get a good variety that suits your skin and do not be persuaded to change. Rinse thoroughly. It is the common neglect of this rule that is responsible for many bad skins.

Not So Much Cream.

Use a good cream occasionally, but do not grow dependent upon it. It pays to go to a reliable skin doctor and get advice as to the purest creams, and the one best suited to your needs.

Unless you understand muscle building and the proper massage movement it is safer to do little more than rub in the cream, always with an upward stroke to prevent sagging.

French knots and purges work are extensively employed on neckwear, with punch work in greatest favor. One collar and can set in natural linen has punch work and embroidery in harmonizing shades of tan. Side labels are seen in punch work and colored French embroidery.

The darning stitch is much used on guest towels, nursery sets and laundry bags. A very attractive nursery set, consisting of a scarf and a table cover, shows ducks worked in the darning stitch in contrasting colors.

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Fontiello

New Ideas In Needlework

In art embroidery the newest and most popular is punch work, and it is being effectively introduced in novel designs on scarfs, centrepieces, pillow covers and the like, and will also be extensively used on waists, bags, negligees, neckwear, children's garments and muslin underwear.

One of the most beautiful patterns in which punch work is employed is the pond lily. This is very effective when worked on deep cream linen, the leaves being done in punch work and the buds and full-blown lilies in solid work. The cherry design is attractive, made and the broad is then cut in triangles, oblongs or circles. For the last round cutters are used. For holiday occasions sandwiches are cut in such presents, hearts, and other children in animal shapes.

Butter must be soft—not melted. This expedite spreading and does not break the thin bread. Be careful in spreading that the bread is buttered on the opposite side of alternate slices or they will not fit.

Butter both slices of bread, but put the filling on one slice only. Press on the top slice, and cut the crusts with a sharp knife. Put neatly on a plate and cover until ready to use with a damp napkin. This keeps the bread from drying out. The sandwiches can thus be prepared hours before needed.

Palatable Fillings.
Sandwich fillings may be roughly classified as sweet, meat and fancy. There are a few nice fillings of each grade.

Spread slice of brown bread with grapefruit marmalade, through which is chopped candied ginger. Another good sweet mixture is pineapple preserves mixed with candied cherries. Equally delicious is bar-le-que and cream cheese, or grated maple sugar and chopped black walnuts.

Never use slices of meat in a dainty sandwich. Put the meat through a fine chopper until it is almost a paste. Cold chicken, lamb, duck, game make a delicious and simple filling by seasoning highly with salt, pepper and a pinch of cayenne, then moistening with a rich cream—or whipped cream—until the mixture spreads easily. Mince ham or tongue is better when moistened with mayonnaise. Cold fish mixtures can be treated in the same way, but are improved by chopping olives through the dressing.

A good fancy filling is made from cream cheese mixed to a paste, with French dressing, and seasoned with chopped green peppers and slices of olives. Another good mixture is made from the outer leaves of head lettuce—the hearts can be used for sandwiches—cut up fine, mixed with mayonnaise and sprinkled thickly with crisp bacon cut in small pieces.

Red pepper sandwiches are artistic and appetizing. Use the canned sweet red peppers, chop finely and mix to a smooth paste with mayonnaise.

There's Money in Making Sandwiches

It is an art to make good sandwiches, but fortunately one that is easily acquired. Given good bread and butter, a sharp knife and patience, there is no limit to the fillings that can be concocted.

Use a fine grained bread—the porous kind will not hold the fillings—and cut in even slices about an eighth of an inch thick, or thinner if the filling is not soft. There are special sandwiches which leaves, but the ordinary loaf cuts to good advantage and is cheaper.

Where a girl makes a business of sandwiches it pays to buy special pans so there is no waste in cutting. Crusts are removed after the sandwiches are made and the bread is then cut in triangles, oblongs or circles. For the last round cutters are used. For holiday occasions sandwiches are cut in such presents, hearts, and other children in animal shapes.

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When Spring Comes.
For a spring sandwich nothing is nicer than watercress, cropped and mixed with French dressing. Put a thick layer of the cress on the bread and cover with thin slices of small red radishes.

Equally springlike is the onion sandwich. Use the large Spanish onions—three will make nearly two sandwiches—chop very fine and mix with a highly seasoned mayonnaise.

A rather rich filling is made from smoky cheese thinned with mayonnaise, with chopped cream nuts and red peppers stirred in. On top of the mixture is placed an anchovy or a bit of boned and skinned sardine.

A nourishing sandwich filling is made from the yolks of hard-boiled eggs run through a sieve and mixed with chopped sweet pickle and shredded bacon. Another variety has grated Parmesan or English cheese incorporated with the egg and a few olives are sprinkled over the top. Both mixtures are dressed with mayonnaise.

Grape Fruit Jelly.
Dissolve one heaping tablespoonful or half an ounce of powdered gelatin in one cupful of boiling water. Add three heaping tablespoonfuls of sugar and four cupfuls of grape fruit pulp and juice, three tablespoonfuls of sherry and one tablespoonful of lemon juice. Cut cherries in slices to form rings, dip the rings of cherries in the grape fruit mixture and put them into a mold rinsed out of cold water, then fill the mold with grape fruit mixture.

Put the mixture into the molds a little at a time, to avoid the pieces of fruit settling at the bottom of the molds. Serve as a first course at luncheon or dinner in the place of oysters or soup.

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